

MICHELIN STAR CHEF VIKAS KHANNA STIRS-UP BANGALOREANS AT FOODHALL @ 1 MG ROAD

Bangalore, April 2015: Foodhall @ 1MG Road saw a horde of excited people stream in on Saturday evening for the much-awaited launch of celebrated chef Vikas Khanna's book Shaken & Stirred. Over 100 Foodhall customers, on a beautiful rainy evening in Bangalore, gathered at Foodhall @ 1 MG road for the love of food. The evening turned out better as the Michelin star Chef whipped the Mocktails live, straight from his latest book. The Masterchef India's judge got into the groove of selfie shutterbugs along with the Foodhall customers. He made the moment for his fans even more special with his autograph on their personal copy of the book.

The suave Michelin-star chef launched the book that is his brilliant gift to all those who love entertaining. Demonstrating his exceptional mixology skills, Chef Vikas showed the fascinated audience how to make the Mocktails - Lime to Lemons and Green Machine while keeping them entertained with his personal asides. This book Shaken & Stirred is a dazzling collection of non-alcoholic drinks. From delicious teas to refreshing slushies and classic drinks, Vikas guided the audience on how to create unique and exquisite drinks that would keep their guests satisfied and have them coming back for more.

"I'm touched by the love & affection that the Foodhall customers gave me today and this is exactly what keeps my quest for undiscovered flavors. The versatile recipes in Shaken & Stirred allow you to play with your imagination, while keeping the pure flavor and wholesome goodness of the ingredients intact," said an elated Vikas Khanna.

Trained at the Culinary Institute of America, Vikas Khanna runs the upscale restaurant Junoon in Manhattan. Having started a catering company at the age of 17 in Amritsar, he has been regularly featured on various international television shows such as Gordon Ramsay's Kitchen Nightmares, Masterchef Australia and The Martha Stewart Show.

About Foodhall

Foodhall, A premium lifestyle food superstore, Future Group's ambitious venture, is a pure gastronomical delight. Latching on to the love for global cuisines, Foodhall is an answer to every foodie's inner epicure. Launched in May 2011, Foodhall is a one-stop destination for a well travelled urban consumer who understands the nuances of gourmet cooking. An eye-appealing exotic store captures the novel concepts from around the world on one platter. With an aesthetic mix of Indian flavors with the west, this specialty store is a den of discovery - of the finest global foods and ingredients.

Foodhall appeals to every food connoisseur with its custom-made gift hampers, monthly thematic festivals, beautiful display of fruits and vegetables, a spice station, live demo kitchen and fresh sampling of ingredients in the best possible combinations. These make shopping at Foodhall an enriching experience.

A perfect blend of culinary presentation and ingredients in Foodhall is at par with any international gourmet food store. It has an extensive global variety in every category - the offerings range from Tomotillo (Green Tomatoes of Mexico) to gluten-free breads such as pizza dough, bagels, to range of super-food options such as Greek Yoghurts, fat-free organic milk, Tofu, gourmet chocolates, oils and vinegars, smoked salmon, mock meats, specialty cold cuts, teas, fresh truffles and various food delights including a variety of Indian foods. Currently Foodhall is present in Mumbai, Bengaluru, New Delhi, Pune and Gurgaon.